

19. Discuss the role of microorganisms in milk spoilage, explaining souring, curdling, and ropiness.
20. Discuss the importance of dairy plant hygiene and sanitation in ensuring milk product safety.

APRIL/MAY 2025

**23PMB41 — FOOD AND DAIRY
MICROBIOLOGY**

Time : Three hours

Maximum : 75 marks

SECTION A — (10 × 2 = 20 marks)

Answer ALL questions.

1. Define food microbiology.
2. Name two important microorganisms found in food.
3. Name any two foodborne bacterial pathogens that cause food infections.
4. What are two common symptoms of Salmonella infection?
5. What is the full form of HACCP?
6. Name any two food regulatory agencies in India.
7. Name any two microorganisms commonly found in milk.



8. What are two major causes of milk spoilage?
9. Name two fermented dairy products.
10. List two common causes of ghee spoilage.

SECTION B — (5 × 5 = 25 marks)

Answer ALL questions.

11. (a) Explain the scope of food microbiology.
Or
(b) Describe the microbial contamination and spoilage of poultry.
12. (a) Discuss the role of Escherichia coli in foodborne infections.
Or
(b) Briefly explain about the common symptoms and prevention methods for Salmonella infections.
13. (a) Give the importance of microbiological quality standards in food safety.
Or
(b) Write down the role of FSSAI-2014 in food safety regulation in India.

14. (a) Describe the microbiological grading of raw milk and its significance.

Or

- (b) Jot down the process and purpose of pasteurisation in milk processing.
15. (a) Write down the composition and chemistry of butter.

Or

- (b) Add brief notes on the role of lactose crystallization in dairy products.



SECTION C — (3 × 10 = 30 marks)

Answer any THREE questions.

16. Discuss the different types of microbial contamination in vegetables and fruits and their spoilage mechanisms.
17. Explain the different types of food hazards and their impact on public health.
18. Discuss the international aspects of food quality and safety assessment.